BUFFET SERVER

3 Tray

INSTRUCTION MANUAL

Model: MCSBS2ST

THANK YOU FOR PURCHASING THIS MAGIC CHEF PRODUCT.
PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING.

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What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining, or operating appliance.

Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

⚠ WARNING

WARNING-Hazards or unsafe practices which **COULD** result in severe personal injury or death.

⚠ CAUTION

CAUTION-Hazards or unsafe practices which **COULD** result in minor personal injury.

IMPORTANT SAFEGUARDS

⚠ WARNING

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. This appliance is for household use only. Do not use outdoors.
3. Please ensure that the appliance is on stable, level, and heat resistant surface.
4. Do not touch surfaces that may be hot. Always use hot pads or potholders until the appliance is cooled.
5. Before using for the first time, check if voltage indicated on the base of the appliance corresponds to the voltage in your home.
6. Do not turn on the power unless this appliance is properly assembled.
7. Do not operate this appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of attachments or accessories not recommended or sold by Magic Chef may result in fire, electric shock, or injury.
9. Do not leave any appliance unattended while it is operating.
10. Do not fill over 2/3 of the tray capacity.
11. Close supervision is necessary when any appliance is used by or near children.
12. Always check that the control is off before plugging cord into an outlet.
13. To disconnect, turn the control knob off, then remove the plug from the wall.
14. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
15. Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
16. Do not use this appliance from anything other than its intended use.
17. Do not use plastic dishes or plastic wrap on tray.
18. It is not recommended that this product is moved when it contains any hot liquid.
19. Any meat dishes placed in the buffet server must be thoroughly cooked first. Do not place raw meat in the buffet server.

⚠ WARNING:

To protect against electric shock, fire, and injury to persons, do not immerse main cord, plug or unit in water or any other liquid.

⚠ CAUTION:

This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician.

It is not recommended to use the plug with an extension cord. If an extension cord is required, be sure the extension cord is of the proper power and voltage rating. Do not alter the plug of the appliance or any extension cord used with this appliance. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS AND FEATURES

SPECIFICATIONS:

- Voltage Rating: 120V
- Power Rating: 200W
- Server Capacity: 1 x 2.5 quarts
  2 x 1.5 quarts

BEFORE USE

Note: There will be a faint smell when using the buffet server for the fist time but this is quite normal and will fade with use.

WARNING: This appliance will get hot during use, please exercise extreme caution.

1. Plug the buffet server into the main power supply and switch ON. The indicator light will illuminate red and will turn OFF when the desired temperature is reached.

2. Place the prepared food into each of the warming pans and adjust the temperature to the desired heat. The indicator light will cycle ON and OFF while maintaining the correct temperature. It is not recommended to keep this appliance ON for more than 6-8 continuous hours.

3. After use, unplug from the outlet.

4. Allow to cool thoroughly.

⚠ CAUTION:

THREE PRONG PLUG – To ensure continued protection against the risk of electric shock connect to properly grounded outlets only.

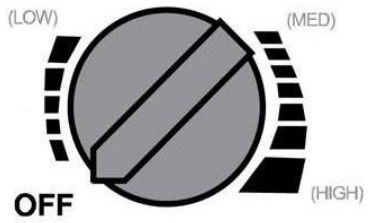
If this appliance has a ***three-prong plug*** (meaning there are three prongs to fit into a power outlet), please follow the instruction below:
To reduce the risk of electric shock, this plug is intended to fit into a three-prong power outlet only in one direction. If it does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

OPERATING INSTRUCTIONS

CAUTION: DO NOT FILL OVER 2/3 OF THE TRAY CAPACITY

How to use the buffet server without warming pans and frame:

1. Place the warming tray on a stable, heat resistant surface.
2. Plug the appliance into the mains power supply and switch On.
3. The indicator light will illuminate red and will switch Off when the desired temperature is reached.
4. Pre-heat the appliance for 10 minutes.



OFF: The Buffet server will be set to OFF.
LOW: The Buffet server will begin to heat up to and kept at 140°F.
MED: The Buffet server will begin to heat up to and kept at 158°F.
HIGH: The Buffet server will begin to heat up to and kept at 175°F.

5. The warming tray can reach a temperature of 175°F while connected; extreme caution must be exercised.
6. Food warmed on the tray must be pre-cooked as this appliance is not designed for heating cold or frozen food.
7. After using the appliance, unplug from the outlet and cool for approximately 90 minutes before storing.

SHORT CORD PURPOSE

A) A short power-supply cord should be used to reduce the risk resulting from being entangled or tripping over a longer cord. Longer detachable power-supply cord or extension cord is available and may be used with care.

B) If a longer detachable power-supply cord or extension cord is used:

   1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; and
   2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be reached by children or tripped over unintentionally.

If the appliance is of the grounded type, the extension cord should be a grounding type 3 wire cord.

CARE AND MAINTENANCE

⚠ CAUTION:

Always ensure the appliance is switched off and unplugged from the mains power supply.

1. Allow the unit to thoroughly cool before cleaning or storing.
2. Remove each warming pan, lids and the frame and wash in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe the warming tray with a soft, moist cloth with a small amount of mild detergent. Do not use any abrasive cleaning agents or allow water to spill or seep into the warming tray.
4. Never immerse the warming tray, cord or plug in water or any other liquid.
5. Re-assemble the buffet server.

LIMITED WARRANTY

Unless otherwise prohibited, **MC Appliance Corporation** warrants each **3 Tray Buffet Server MCSBS2ST** to be free from defects in material and workmanship and agrees to remedy any such defect or to furnish a new part(s) (at the company's option) of the unit that fails during the warranty period. **A copy of the dated sales receipt or invoice is required to receive warranty service or a refund.**

This warranty covers an appliance in use within the continental United States, Puerto Rico and Hawaii. The warranty does not cover the following:

- Damages due to shipping or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product or improper installation.
- Failure of this product if used for other than for its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery costs incurred as the result of a unit that fails to perform as specified.

This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without prior written consent from MC Appliance Corporation.

Model	Parts & Labor	Type of Service
MCSBS2ST	One-Year	Carry-In

For Service or Assistance please call

888 775-0202.

Or visit us on the web at www.magicchef.com to request warranty service.